

Juicy Sour

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **3**
- SRM **3.5**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Pilzneński | 3 kg (50.8%) | 81 % | 4 |
| Grain | Briess - Wheat Malt, White | 1 kg (16.9%) | 85 % | 5 |
| Grain | Oats, Flaked | 1 kg (16.9%) | 80 % | 2 |
| Sugar | Milk Sugar (Lactose) | 0.65 kg (11%) | 76.1 % | 0 |
| Grain | Castlemalting - Cara Clair | 0.25 kg (4.2%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 10 g | 60 min | 3.11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Lallemand NE | Ale | Slant | 100 ml | Lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------|--------|---------|--------|
| Water Agent | Lactic Acid | 5 g | Mash | 60 min |

| | | | | |
|-------------|-------------------|-------|------|--------|
| Water Agent | NaCl | 2 g | Mash | 60 min |
| Water Agent | CaCl ₂ | 4 g | Mash | 60 min |
| Fining | Whirlfloc | 2.5 g | Boil | 10 min |